

Poultry Products Specification

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Missouri Department of Corrections
Specification 41053

Turkey Ham**I. CLASSIFICATION**

Type: Frozen

Class: Young Turkey Meat

Style: Smoked Turkey Ham, Chunked and Formed,
Oval or Tavern Shaped

Weight Range: 9 - 11 pounds each.

II. FORMULATION

<u>Ingredients</u>	<u>Percentage</u>
Turkey Thigh Meat	77.00 minimum
Water/Ice	17.00 maximum
Salt	2.00 maximum
Dextrose or Corn Syrup Solids (optional)	3.50 maximum
Sugar or Brown Sugar (optional)	1.50 maximum
Seasoning and/or Flavoring	0.50 maximum
Sodium phosphate	0.50 maximum
Sodium Erythorbate or Sodium Ascorbate	550 ppm maximum
Sodium Nitrite	156 ppm maximum
Smoke Flavor	Sufficient for Purpose

* The thigh meat and other ingredients must be formulated to result in turkey hams that are 93 percent (\pm 1 percent) fat free.



APPROVED April 28, 1999
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The thigh meat must be in recognizable portions, i.e., whole boneless thighs or thighs with no more than one-half the meat missing. Thigh meat must be size-reduced through a plate with holes not less than .50 inch and not greater than 1.00 inch in diameter. Meat shall be mechanically blended with the ingredients and stuffed in permeable oval or tavern-shaped casings within 48 hours of mixing. The hams shall be smoked/cooked in accordance with FSIS regulations.

The smoked/cooked product must be cooled to an internal product temperature of 40 °F or lower. Once the smoking, cooking, and cooling processes are completed, the turkey hams shall be packed four per case.

Hams must be a uniform mahogany color meeting the color control guidelines for smoked turkey ham prepared by the Poultry Programs, dated July 1994.

* **Compliance with items marked with an asterisk (*) is the responsibility of plant management.**

ALSO SEE MISSOURI DEPARTMENT OF CORRECTIONS, POULTRY PRODUCTS SPECIFICATIONS, GENERAL REQUIREMENTS



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